

# Nadege's Red Pepper Mousse

The Maxwell Centre (for Sharing Not Hoarding Exhibition)

## Ingredients:

(2 serving)

4-5 peppers very ripe

100g crème fraiche

pinch of salt

pinch of sugar

vegetable oil (optional)



## Method:

1. Removing the skin
  - If your peppers are ripe, removing the skin shouldn't be hard. Use a peeler.
  - Otherwise, cut the peppers, remove the seeds, place on a tray and drizzle with vegetable oil. Put in the oven for 20min (180C) or until the skin wilts. Once they are ready, remove the skin. Careful, it is hot!
2. Chop the peppers and put them in a pan with 10cl water, salt and sugar.
3. Put on low heat and cook until the peppers are soft, roughly 25 minutes, less if you have pre cooked them in the oven.
4. Time to put the apron on! Time to blend. Don't hesitate to sieve and blend again if you have left some skin in it. The taste won't be any different if you keep the skin on but the texture won't be as smooth.
5. Let it cool for a few hours.
6. In a bowl, whisk 100g of creme fraiche until it's all nice and smooth.
7. Add it to the mousse, salt and pepper to taste.



Serve with a fresh salad, as a starter, in verrine or a side.

I hope people will enjoy this mousse as much as I do and play with flavours by adding smoked paprika or other spices to make this recipe their own.

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